



Product Specification Sheet

	98, Milperra Road, Revesby, 2212	Date issued:	19.11.2012
	Tel: 02 8707 7700	Revision Date:	07.07.2020
	Fax: 02 9792 7110	Page No.	1 of 2

Product Code:	11125	Product Name:	Artisan Sourdough Baguette
Weight range:	~ 310 g		
Length:	50 cm (±2)		
Height:	5 cm (±1)		
Shape:	Cylinder		
Bake Type:	90% Fully Baked		

Ingredients

Wheat Flour [Contains Vitamins (Thiamine, Folic Acid)], Water, Dried **Wheat** and **Rye** Sourdough Culture (2.1%), Iodised Salt, **Soya** Flour, plant-based Emulsifier (472e), Baker's Yeast, Flour Treatment Agent (300), plant-based Enzyme, Canola Oil.

Nutritional Information

Servings per package	4 serves per baguette	
Serving size	77.5g (approx.)	
	Quantity per Serving	Quantity per 100g
Energy	790 kJ	1020 kJ
Protein	5.8 g	7.5 g
Fat, total	0.9 g	1.2 g
Fat - saturated	0.2 g	0.2 g
Carbohydrate	36.0 g	46.5 g
Sugars	1.0 g	1.3 g
Sodium	407 mg	525 mg

Data source: Theoretical - i.e. By calculation

Note: All Information provided in this sheet is for the typical finished cooked product

Allergens

	Present	May be present
Gluten	✓	
Crustaceans		
Egg		✓
Fish		
Milk		✓
Soybeans	✓	
Peanuts		
Tree nuts		✓
Sesame seeds		✓
Lupin		✓
Added sulphite		
Level of sulphite in product (mg/kg)		
Specify type of added sulphite		


Allergens present: Wheat (gluten), Soy

Allergens may be present: Egg, Milk, Tree nuts, Sesame Seeds, Lupin

Dietary

Suitable for Vegetarians

Product Specification Sheet

	98, Milperra Road, Revesby, 2212	Date issued:	19.11.2012
	Tel: 02 8707 7700	Revision Date:	07.07.2020
	Fax: 02 9792 7110	Page No.	2 of 2

Storage and Shelf Life

Fully Baked Bread: Must be kept frozen at -18°C or below. Once the carton is opened, ensure the product is kept covered to prevent it from drying out.

*Do not refreeze product after thawed or baked.

Storage Conditions	Shelf Life
Frozen	9 months
Once Baked	2 days

Thawing and Baking Instructions

Fully Baked Bread: Allow the product to defrost at an ambient temperature (15 minutes) or in a cool room (2 hours). The product can be served once thawed out or baked or toasted as desired.

Further Baking Instruction :

Baking Time from thawed (mins)	2 - 6	Baking Temperature (°C):	160-180
--------------------------------	-------	--------------------------	---------

Packaging

Pack Type Sealing Method Net weight per ctn. (kg) Units per carton Cartons per layer Cartons per pallet Pallet Height (mm) Dimension of Box (L X W X H mm)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>Pallet</td></tr> <tr><td>Sello Tape</td></tr> <tr><td>7.44</td></tr> <tr><td>24</td></tr> <tr><td>6</td></tr> <tr><td>24</td></tr> <tr><td>1100</td></tr> <tr><td>575*385*255</td></tr> </table>	Pallet	Sello Tape	7.44	24	6	24	1100	575*385*255
Pallet									
Sello Tape									
7.44									
24									
6									
24									
1100									
575*385*255									

Coding

Barcode Type of Code Method of Coding Location of Code Size of code	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>934150400-3069</td></tr> <tr><td>Best Before Date</td></tr> <tr><td>sticker</td></tr> <tr><td>bottom side of carton</td></tr> <tr><td>Height : 26 mm Length : 40 mm</td></tr> </table>	934150400-3069	Best Before Date	sticker	bottom side of carton	Height : 26 mm Length : 40 mm
934150400-3069						
Best Before Date						
sticker						
bottom side of carton						
Height : 26 mm Length : 40 mm						

Country of origin

